andrew james

Bread Maker

Please read the manual fully before using the appliance and keep the manual safe for future reference.

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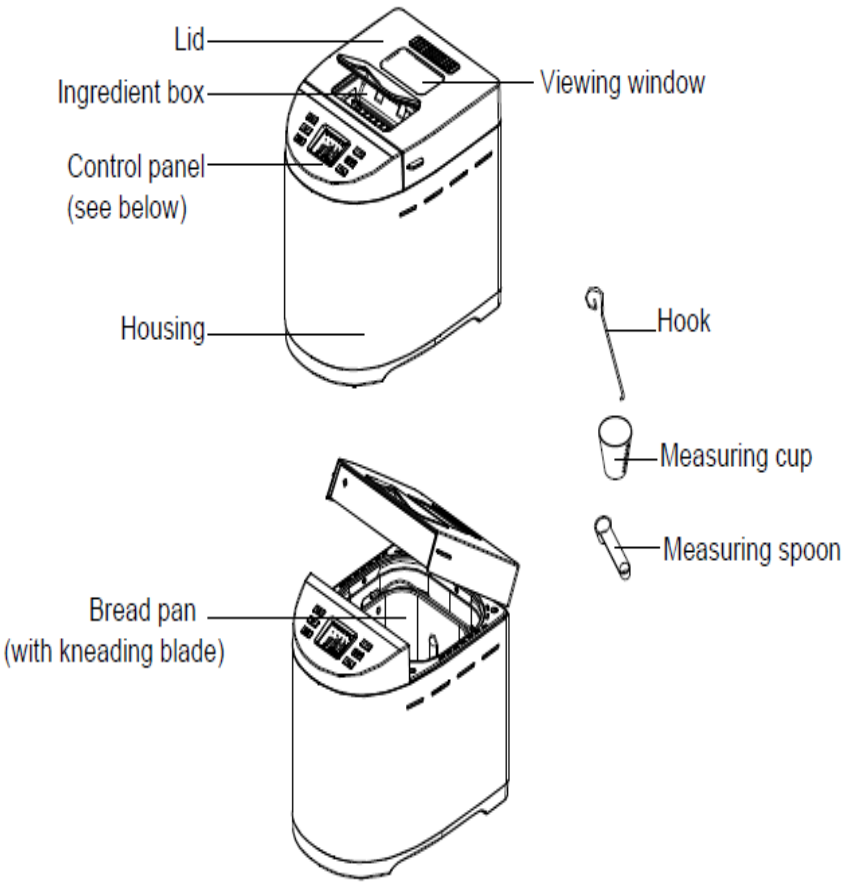
Appliance components diagram



Safety Instructions

General safety instructions

When using any electrical appliance, basic safety precautions should always be followed, including:

1. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.
2. Always ensure the voltage on the rating label corresponds to the voltage in your home.
3. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
4. The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
5. Incorrect operation and use can damage the appliance and cause injury to the user.
6. Do not use the appliance if it has been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.
7. Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
8. If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
9. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
10. Do not allow the cord to touch hot surfaces and do not place the cord near hot gas, electric burners or in a heated oven.
11. Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.

12. Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
13. Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
14. Never handle or operate the appliance with wet hands.

Appliance specific safety instructions

1. Do not place near hot gas/electric burners or in a heated oven.
2. Do not touch any moving or spinning parts of the machine while in operation.
3. Never switch on the appliance if the bread pan is not positioned correctly, or if the bread pan is not filled with ingredients.
4. Never beat the top or the edge of the bread pan to remove the bread as this may damage the bread pan.
5. Metal foils or other materials must not be inserted into the bread maker as this can cause a fire or short circuit the appliance.
6. Never cover the bread maker with a towel or any other material. Heat and steam must be able to escape freely. A fire can be caused if it is covered by or comes into contact with combustible material.
7. Do not use the appliance outdoors.
8. The appliance has been incorporated with a grounded plug. Please ensure the wall outlet in your house is well earthed.
9. Do not touch the hot surfaces of the appliance during operation.
10. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
11. Do not operate the unit without the bread pan placed in the chamber.

Before using the appliance

1. The appliance may emit a little smoke and produce an uncharacteristic smell when you turn it on for the first time. This is normal and will soon stop. Make sure the appliance has sufficient ventilation.

2. Please check that all parts and accessories are complete and not damaged.

3. Clean all the parts according to the section "**Cleaning and Maintenance**".

4. Set the bread maker on **Bake** mode and bake empty for about 10 minutes. Then let it cool down and clean all the detached parts again.

5. Dry all parts thoroughly and assemble them, the appliance is now ready to use.

Bread making ingredients

1. Bread flour

Bread flour has a high content of gluten (it can be also be called high-gluten flour which contains high protein), it has good elasticity and can keep the bread from collapsing after rising. As the gluten content is higher than normal flour, it can be used for making bread in large sizes. Bread flour is the most important ingredient in making bread. 2. Plain flour

Flour that contains no baking powder is ideal for making express breads.

3. Wholewheat flour

Wholewheat flour is ground from grain. It contains wheat skin and gluten. Whole-wheat flour is heavier and contains more nutrients than common flour. The bread made by wholewheat flour is usually small in size. So many recipes usually combine the wholewheat flour and bread flour to achieve the best result.

4. Black wheat flour

Black wheat flour, also known as “rough flour” is a high fibre kind of flour and is similar to wholewheat flour. To obtain a large size after rising, it must be used in combination with a high proportion of bread flour.

5. Self-raising flour

A type of flour that contains baking powder is generally used for making cakes.

6. Corn flour and oatmeal flour

Corn flour and oatmeal flours are ground from corn and oatmeal separately. They are the additive ingredients for making rough bread, which is used for enhancing the flavour and texture of the bread.

7. Sugar

Sugar is a very important ingredient, which increases the sweet taste and colour of the bread. Sugar is also considered as nourishment for the yeast. White sugar is largely used but brown sugar, powdered sugar or cotton sugar may be used for special dietary requirements.

8. Yeast

After the yeasting process begins, the yeast will produce carbon dioxide. The carbon dioxide will expand the bread and make the inner fibre soften. However, yeast is fast breeding and needs carbohydrate found in sugar and flour as nourishment.

1 tsp. active dry yeast =3/4 tsp. instant yeast

1.5 tsp. active dry yeast =1 tsp. instant yeast

2 tsp. active dry yeast =1.5 tsp. instant yeast

Yeast must be stored in the refrigerator, as the fungus in it will be killed at high temperatures. Before using it check the production date and storage life of your yeast. Refrigerate it as soon as possible after each use. Usually the main cause of bread failing to rise is bad yeast.

The method described below will check whether your yeast is fresh and active.

(1) Pour 1/2 cup warm water (45-50˚C) into a measuring cup.

(2) Put 1 tsp. white sugar into the cup and stir, then sprinkle 2 tsp. of yeast over the water.

(3) Place the measuring cup in a warm place for about 10min. Do not stir the water.

(4) The froth that appears should come up to 1 cups worth. Otherwise the yeast is dead or inactive.

9. Salt

Salt is necessary to improve the flavour and crust colour of the bread. Salt can also stop the yeast from working. Never use too much salt in a recipe.

10. Egg

Eggs can improve bread texture and make the bread more nourishing and larger in size. The egg must be added and mixed in evenly.

11. Grease, butter and vegetable oil

Grease can make bread soft but can reduce storage life. Butter should be melted or chopped into small pieces before using.

12. Baking powder

Baking powder is used for rising the Ultra Fast bread and cakes, as it does not need time to rise and instead produces air. The air will form to soften the texture of the bread or cakes.

13. Soda

Soda is similar to baking powder. It can also be used in combination with baking powder.

14. Water and other liquid

Water is an essential ingredient for making bread. Generally speaking the water temperature should be between 20^0C and 25^0C for the best results. The water may be replaced with fresh milk or water mixed with 2% milk powder, which will enhance the breads flavour and improve crust colour. Some recipes may call for juice, e.g. apple juice, orange juice, lemon juice and so on for the purpose of enhancing flavour.

Ingredient measurements

An important step for making good bread is using the correct amount of ingredients. It is strongly recommended to use a measuring cup or measuring spoon to obtain an accurate amount. The use of incorrect measurements can cause the bread to fail.

1. *Weighing liquid ingredients*

Water, fresh milk or milk powder solution should be measured with measuring cups. This can be done by placing a measuring cup on an even surface and looking at it from a level view. When you measure cooking oil or other ingredients, clean the measuring cup thoroughly before adding other ingredients.

2. *Dry measurements*

Dry measuring must be done by gently spooning ingredients into the measuring cup and levelling off with a knife. Scooping or tapping a measuring cup could result in more ingredients than required. This extra amount could affect the balance of the recipe. When measuring small amounts of dry ingredients, a measuring spoon should be used. Measurements must be level, not heaped, as this small difference could throw out the critical balance of the recipes.

3. *Adding sequence*

The sequence of adding ingredients should be followed exactly how it is stated in the recipe. Generally speaking, the sequence is: liquid ingredient, eggs, salt and milk powder etc. When adding the ingredients, the flour should not be wetted completely by the liquid. The yeast can only be placed onto dry flour and the yeast should not touch the salt. When you use the delay function for a long period of time, never add the perishable ingredients such as eggs etc.

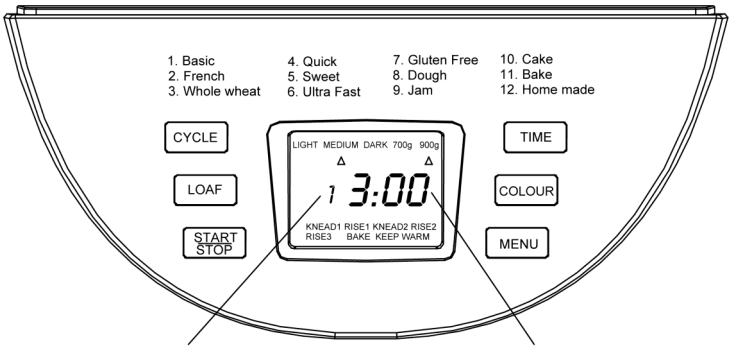
Tips for getting the most out of your bread maker!

- Always use good quality ingredients. The quality of the ingredients will be reflected in the taste of the bread. It is worth investing in good quality ingredients to ensure good quality bread.
- Measure your ingredients accurately. Under or over measurement of ingredients can have an adverse effect upon your baking. Also use measuring cups/spoons and weighing scales.
- If using the time delaying function do not use perishable ingredients such as eggs, milk, cheese and meat.
- Do not open the bread maker during operation, this is tempting but please refrain as the baking process will be affected. Use the viewing window of the appliance instead.
- We recommend that the room temperature is between 15˚c and 34˚c to ensure the perfect operation of the bread maker machine.
- To create a darker loaf add two tablespoons of dried semi-skimmed milk to the recipe.
- Wheat and gluten free bread tends to be pale in colour. To create a darker crust it is recommended to brush the tops of the bread with butter and place it under a hot grill for a minute or two.

Control Panel

Introduction of control panel.

The silkscreen may be subject to change without prior notice.



This indicates the program you have chosen

The operation time for each program

Starting the bread maker

As soon as the bread maker is plugged in you will hear a beeping noise. This indicates that the bread maker is on and ready to use.

- "1 3:00" will appear in the display screen.
- The two dots in-between "3:00" will not flash constantly.
- The back light will shine for approximately 20 seconds.
- "1" in the display screen represents the default program setting, this is for 900g of dough at a "medium" default setting.

START/STOP BUTTON

- This section will give instructions on how to pause, start and stop the selected program.
- To start a program, press the stop/start button once. A short beep and the two dots will flash, signalling the program is beginning to start.
- All other buttons are inactive during a program cycle, apart from the stop/start button.
- To stop the program press and hold the stop start button for more than two seconds, a long beep will then signal the program has initiated the close down procedure.

Pause function

After a procedure starts up, you can press the **START/STOP** button to pause it at any time. The operation will be paused but the setting will be memorized and the outstanding time will flash on the LCD screen. Press the **START/STOP** button again and the program will continue. If left for 10 minutes without pressing any button the program will continue.

Menu

The menu button is used to select the different programs. Each time it is pressed (accompanied by a short beep) the program will change. Press the button continuously to cycle through the programs. The 12 programs will be in turn indicated on the LCD display. Select your desired program. The functions of the 12 programs are explained below.

Programme 1: **Basic**

For white and mixed breads that mainly consists of wheat flour or rye flour. The bread has a compact consistency. You can adjust the crust colour by pressing the **COLOUR** button.

Programme 2: French

For light breads made from fine flour. French bread requires special timing and temperatures to achieve that wonderful crispy, nicely browned crust. This is not suitable for baking recipes requiring butter, margarine or milk.

Programme 3: Wholewheat

Wholewheat bread is a yeast bread that is made with a significant portion of whole wheat flour (50% or more), rather than with all white bread flour. Breads made from whole wheat flour are more nutritious because the flour is milled from the entire wheat berry (including the bran and the germ). Using whole wheat flour produces bread that is brown to dark brown in colour (when all whole wheat flour is used) and are more flavoursome, and healthier, than breads made with refined white flours (even though “lost” nutrients are added back into white flours).

Programme 4: Quick (the loaf size and delay time are not applicable).

The programme will knead, rise and bake the loaf within a shorter period of time than the basic bread programme. The bread baked on this setting is usually smaller with a more dense texture.

Programme 5: Sweet

The sweet bread setting is for baking breads with high amounts of sugar, fats and proteins, all of which tend to increase browning. Due to a longer phase of rising the bread will be light and airy.

Programme 6: Ultra fast (the delay time is not applicable).

The ultra fast programme will knead, rise and bake the loaf in the shortest period of time. Usually the resulting bread is smaller and rougher than that made with the **Quick** program.

Programme 7: Gluten Free

The ingredients to create gluten-free breads are unique. While they are "yeast breads," the dough is generally wetter and more like a batter. It is also important not to over-mix or over-knead gluten-free dough. There is only one rise and due to the high moisture content, baking time is increased. Mix-ins must be added at the very beginning of the cycle with the other basic ingredients.

Program 8: Dough (the colour and loaf size are not applicable)

This program will knead and raise the dough only. Remove the dough and use for making bread rolls, pizza, steamed bread, etc.

Programme 9: Jam (the colour, loaf size and delay time are not applicable. Directly press **START/STOP** button once to begin working).

The bread maker is a great cooking appliance for making homemade jams and chutneys. If frozen, thaw completely before use. Crush berries with a fork or potato masher. Make sure that the strawberries are not pureed. Put berries and sugar into the pan of the machine. Select the jam setting on the bread maker and start the program. Do not alter the ingredient quantities as they will not set correctly.

Programme 10: Cake (the loaf size is not applicable).

***It is* recommended that you mix the cake mixture in a bowl and then add it to the bread pan.**

Kneading, rise and baking all occur, but the mixture rises with soda or baking powder.

Programme 11: Bake (the loaf size and delay time are not applicable, but the operation time can be adjusted by pressing the **TIME** button, press the **TIME** button once, the time will increase or decrease by 1 minute. The adjusted time range is 10-60 minutes)

The bake setting is for baking only, which can be used to increase the baking time on selected settings this feature is very helpful to set jams and marmalades.

Program 12: Home made

Designed so it can be programed by the operator. The time range of each program can be set as follows:
KNEAD1: 6-14 minutes

RISE1: 20-60 minutes

KNEAD2: 5-20 minutes

RISE2: 5-120 minutes

RISE3: 0-120 minutes

BAKE: 0-80 minutes

KEEP WARM: 0-60 minutes

Under the menu of **Home Made**.

Press **CYCLE** button once, KNEAD1 will appear on LCD. Press the **TIME** button to adjust the minutes, and press **CYCLE** to confirm the time for this step.
Press **CYCLE** to enter the next step, RISE1 will appear on LCD. Then press the **TIME** button to adjust the minutes, the number will increase rapidly if the **TIME** button is held down. Press **CYCLE** to confirm.
Follow the above steps to set the remaining functions. Once the last function has been set, press the **START/STOP** button to exit the setting.
Press **START/STOP** button again to activate the operation.
NOTE: The setting can is memorized and will be active in the next use.

Colour

With this button function you can select a **Light**, **Medium** or **Dark** colour for the crust. This button is not applicable for some programs, for details refer to the corresponding program described in the above section "**MENU**".

Loaf/Size

Press this button to select the size of the bread: **700g**, **900g**. When you have selected the desired size, the LCD will display the corresponding size. Please note the total operation time may vary with the different loaf size. This button is not applicable to some programmes, for details refer to the corresponding program described in above "**MENU**" section.

Time

If you want the appliance to start an operation at a later time, you can use the **TIME** button to delay the starting time of the baking.

Select your menu, colour and loaf size.

Set the time delay by pressing the **TIME** button. The delayed time should include the operation time of your chosen menu. For example it is 8:30pm now and you want the bread to be ready to serve at 7:00am the next day, so the delay time should be 10 hours and 30 minutes. Press the **TIME** button continuously until 10:30 appears on the display. Each press of the button represents 10 minutes. Press and hold the **TIME** button, the time will be advanced rapidly at a rate of 60min/s. The maximum delay time is 13 hours.
Press the **STOP/START** button to activate this delay program. You can see the dots flashing and LCD will count down to show the remaining time.
NOTE: For time delayed baking, do not use any easily perishable ingredients such as eggs, fresh milk, fruits, onions, etc.

Keep Warm

Bread can be automatically kept warm for 1 hour after baking. During the keep warm function, if you would like to take the bread out, switch the program off by pressing the **START/STOP** button. After baking, the LCD displays "0:00" and beeps will signal the start of the cooling process. It will then revert back to the default setting of the machine.

NOTE: The programs of **Dough** and **Jam** do not have the function of keep warm.

Memory

If the power supply has been interrupted during the course of making bread, the process of making bread will be continued automatically within 10 minutes, without the need to press the **START/STOP** button. If the interruption time exceeds 10 minutes, the memory cannot be kept, and the bread maker must be restarted from the beginning. If the dough has not entered the rising phase when the power supply breaks off, you can press the **START/STOP** directly to continue the program from the beginning.

Environment

The machine may work well in a wide range of temperatures, but there may be a difference in loaf size between a very warm room and a very cold room. We suggest that the room temperature should be within the range of 15˚c to 34˚c.

Warning Display

If the display shows "**HHH**" after you have pressed the **START/STOP** button, 5 beeps will signal, it prompts that the temperature inside the machine is still too high and the program will not function. Open the lid and let the machine cool down for 10 to 20 minutes.
If the display shows "**LLL**" after you have pressed the **START/STOP** button, 5 beeps will signal originally that the temperature inside of the bread pan is too low. If the display shows "**EE0**" after you have pressed **START/STOP** button, beeps will follow, this signals the temperature or open circuit is corrupted. Press the **START/STOP** button to stop the beeping sound. The "**EE0**" in the LCD will continue flashing, please call the technical department. If the display shows "**EE1**", it means the temperature sensor has short circuited

Adding ingredients function

The Andrew James Bread maker has a built in dispenser for adding ingredients into the dough at the correct time of the cycle. To fill the dispenser pull out the drawer, which is located on the back of the ingredients box, and add your ingredients accordingly. Do not exceed the maximum mark in the dispenser and always securely put the draw back into the bread maker.

You can use the dispenser on the following programmes:

BASIC, WHOLE WHEAT, FRENCH, QUICK, SWEET, CAKE and ULTRA FAST.

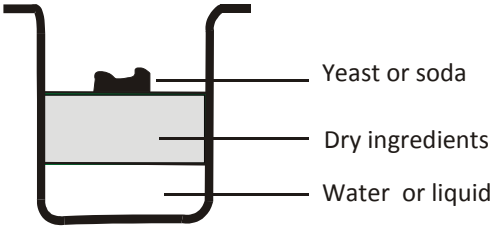
Please refer to the table below for what suitable ingredients to use in the dispenser:

Ingredients	Can be used in the dispenser	Advice
Small seeds, ground nuts, desiccated coconut, cheese.	No	Seeds may fall through the gaps of the dispenser, cheese will melt, ground nuts will also fall through the dispenser.
Chocolate chips, drops or pieces.	Yes	Chocolate will not melt.
Dried fruit, peel, currents, raisins, glace cherries, pine nuts, walnuts, pecan nuts, sundried tomatoes, pumpkin seeds.	Yes	Ensure that all ingredients are chopped into manageable sizes, make sure ingredients are always cleaned and dried so they don't stick to the dispenser .
Herbs (fresh or dried) fresh or soaked fruit.	No	Herbs may not be released by the dispenser, fresh fruit or soaked fruit will stick to the dispenser.

Using your bread maker

1. Lay the appliance on a firm and even surface.
2. Place the bread pan into the machine and turn it clockwise until a click can be heard. Once you have fitted the bread pan, attach the kneading blades to the axis in the middle of the bread pan. Prior to baking it is advised that you grease the inside of the tin with margarine—this should be done before placing the kneading blade on the axis. This will avoid the dough sticking to the kneading blade and also will make it easier to remove.
3. Place the ingredients into the bread pan, putting the water in first followed by the sugar, salt and flour. Always add the yeast or baking powder last. This should be done by placing a small indentation in the flour, but make sure it avoids contact with liquid or salt.

NOTE: The maximum quantity of flour and yeast is 600g and 3 teaspoons.



4. Close the lid gently and plug the power cord into a wall outlet.
5. Press the **MENU** button until your desired program is selected.
6. Press the **COLOUR** button to select the desired crust colour (if applicable).
7. Press the **LOAF/SIZE** button to select the desired size (if applicable).
8. Press the **START/STOP** button to start the operation.
9. During the operation, the appliance will add the fruit or nut ingredients that are in the **ingredients box** to the bread pan automatically (except the programs for **Dough**, **Jam** and **Bake**).
10. Once the process has been completed, 10 beeps will signal. Press the **START/STOP** button for approx 2 seconds to stop the process and take out the bread with oven mitts. Open the Lid, turn the bread pan in an anti-clockwise direction until it reaches the **UNLOCK** position, then take it out from the bread maker.

CAUTION: The bread pan and bread may be very hot! Always handle with care.

11. Let the bread pan cool down before removing the bread. It is recommended to use a non-stick spatula to gently loosen the sides of the bread from the pan. Spatulas can be purchased from www.andrewjamesworldwide.com.
12. Turn the bread pan upside down onto a wire cooling rack or clean cooking surface and gently shake until the bread falls out.
13. Let the bread cool for about 20 minutes before slicing.

At the end of the operation, the bread will be kept warm automatically for 1 hour (if applicable). When the keep warm function is finished, the machine will beep. When not in use or on completion of its operation, unplug the power cord.

CAUTION: Before slicing the loaf, use the hook to remove the kneading blade hidden in the bottom of loaf. If the loaf is hot, do not use your hand to remove the kneading blade.

NOTE: If the bread is not intended to be consumed straight away, we advise you store the bread in a sealed plastic bag or vessel. Bread can be stored for about three days at room temperature, if more days are needed, pack it in a sealed plastic bag or vessel and then place it in the refrigerator. Storage time is approximately ten days.

Recipes

Basic bread

INGREDIENT	700g		900g	
Water	270 ml	270g	330 ml	330g
Oil	1 teaspoons	4g	1.5 teaspoons	6g
Salt	1 teaspoons	4g	1.5 teaspoons	6g
Sugar	1 tablespoon	12g	1.5 tablespoons	18g
Flour	3 cups	408g	3 1/2 cups	476g
Yeast	1 teaspoons	4g	1.5 teaspoons	6g

French Bread

INGREDIENT	700g		900g	
Water	270 ml	270g	330 ml	330g
Oil	2 teaspoons	8g	3 teaspoons	12g
Salt	1.5 teaspoons	6g	2 teaspoons	8g
Sugar	1.5 tablespoons	18g	2 tablespoons	24g
Flour	3 cups	408g	3 1/2 cups	476g
Yeast	0.75teaspoons	3g	1 teaspoons	4g

Whole wheat bread

INGREDIENT	700g		900g	
Water	260ml	260g	330ml	330g
Oil	2 teaspoons	8g	3 teaspoons	12g
Salt	1 teaspoons	4g	2 teaspoons	8 g
Brown Sugar	2 teaspoons	8g	2.5 teaspoons	10g
MILK Powder	2 tablespoons	14g	3 tablespoons	21g
Whole wheat	3 ½ cups	390g	5 ½ cups	570g
Yeast	1 teaspoons	4g	1.5 teaspoons	6 g

Quick bread

INGREDIENT	900g	
Water (40~50°C)	320ml	320g
Oil	2 teaspoons	8 g
Salt	1.5 teaspoons	6 g
Sugar	2 tablespoons	24g
Flour	3 1/3 cups	490g
Yeast	2 teaspoons	8g

Sweet bread

INGREDIENT	700g		900g	
Water	260ml	260g	330ml	330g
Vegetable Oil	2 teaspoons	8g	3 teaspoons	12g
Salt	1 teaspoons	4g	1.5 teaspoons	6 g
Sugar	4 tablespoons	48g	5 tablespoons	60g
Milk powder	2 tablespoons	14g	3 tablespoons	21g
Flour	3 2/3 cups	420g	3 1/3 cups	490g
Yeast	1 teaspoons	4 g	2 teaspoons	8 g

Ultra fast bread

INGREDIENT	700g		900g	
Water (40~50°C)	270ml	270g	330ml	330g
Oil	1 teaspoons	4g	1.5 teaspoons	6g
Salt	1 teaspoons	4g	1.5 teaspoon	6g
Sugar	1 tablespoons	12g	1.5 tablespoons	18g
Flour	3 cups	408g	3 ½ cups	476g
Yeast	1 teaspoons	4g	2 teaspoons	8g

Gluten free bread

INGREDIENT	700g	900g
Milk	310ml	465ml
Oil	6 tablespoons	9 tablespoons
Vinegar	1 teaspoons	1 ½ teaspoons
Sugar	2 tablespoons	3 tablespoons
Salt	1 teaspoon	1 ½ teaspoon
Eggs	2	3
Flour	450g	675g
Yeast	2 teaspoons	3 teaspoons

Dough

INGREDIENT		
Water	360ml	360g
Oil	2 teaspoons	8g
Salt	1.5 teaspoons	6g
Refined Flour	4 cups	545g
Sugar	2 teaspoons	8g
Yeast	1 teaspoons	4g

Jam

INGREDIENT	
Strawberries	450g
Sugar	368g

Cake

Method:

Cream the butter and caster sugar until soft.

In the same bowl add the eggs one at a time, beating well after each addition.

Fold in the self-raising flour and mix with the baking powder, then add the flavouring essence**.**

Pour the mixture into the Bread pan. Fit the pan into the bread maker and set to cake settings.

INGREDIENT	
Soft butter/Margarine	225g
Caster Sugar	225g
Egg	4
Self-raising flour	225g
Flavouring essence	1 teaspoons

Cleaning and maintenance

Disconnect the machine from the power outlet and let it cool down before cleaning.

Bread pan: Remove the bread pan by turning it anti-clockwise and pull the handle to remove it. Wipe the inside and the outside of the pan with a damp cloth, do not use any sharp or abrasive agents as this could damage the non-stick coating. The pan must be dried completely before installing.

Kneading blade: If the kneading blade is difficult to remove from the bread, use the hook. Also wipe the blade carefully with a damp cloth preferably made of cotton. Both the bread pan and kneading blade are dishwasher safe components.

Ingredient box: After each use, clean the ingredient box with a damp cloth, then use the dry cloth to wipe it again.

Housing: Gently wipe the outer surface of the housing with a wet cloth. Do not use any abrasive cleaner for cleaning, as this would degrade the polish of the surface. Never immerse the housing into water for cleaning.
Before the bread maker is packed for storage, ensure that it has cooled down, been cleaned and is completely dry with the lid closed.

Troubleshooting

No	Problem	Cause	Solution
1.	Smoke is coming from the ventilation hole when baking.	• Some ingredients may have stuck to the heating element. During the first use, oil may be present on the surface of the heating element.	• Unplug the bread maker and clean the heating element when it has cooled. • First time use, dry run the operation as instructed.
2.	Bread bottom/ crust is too thick.	• Keep warm function has been used for to long. • The bread has been kept in the bread pan for too long a period resulting in a loss of water.	• Take bread out earlier to avoid this occurring.
3.	It is very difficult to take the bread out.	• Kneader has stuck tightly to the shaft in the bread pan.	• After taking the bread out, put hot water into the bread pan and immerge kneader for 10 minutes, then take it out and clean.
4.	Ingredients not evenly stirred and don't bake properly.	• Selected programme menu is incorrect. • After operating, the cover was opened several times and the bread is dry.	• Select the correct programme. • Do not open the cover whilst the bread rises.

		• Brown crust colour. • Stir resistance is too large so the kneader almost can rotate and stir adequately .	• Check kneader hole, then take the bread pan out and operate without load, if it does not operate as normal, contact the authorized service facility.
5.	• Display “H:HH” after pressing “Start/Stop” button.	• The temperature in the bread maker is too high to make bread.	• Press “Start/Stop” button and unplug the bread maker, then take the bread pan out and open the cover until the bread maker cools down.
6.	• Can hear motor noises but dough isn't stirred.	• Bread pan is improperly fitted or dough is too large to be stirred.	• Check whether the bread pan is fixed in the correct position, the dough is made according to the recipe and the ingredients are weighed accurately.
7.	• Bread size is so large you cant close the cover.	• Too much yeast has been used. To much flour has been used, there is too much water or environment temperature is too high.	• Check the factors in the cause box and reduce the amount accordingly.

8.	Bread size is too small or bread has not risen.	• No yeast or the amount of yeast is not enough. The yeast may have poor activity due to the water temperature being too high, yeast is mixed together with salt, or the environment temperature is low .	• Check the amount and performance of the yeast. Increase the environment temperature to the correct temperature.
9.	Dough is so large it overflows the bread pan.	• Too much liquid has been used to make the dough soft. The amount of yeast used could also be excessive.	• Reduce the amount of liquids used.
10.	Bread collapses in the middle when baking.	• The flour used is not strong enough to make the dough rise. • Yeast production rate is too rapid or the yeast temperature is too high. • Excessive water makes dough too wet and soft.	• Use bread flour or strong powder. • Make sure the yeast is at a correct temperature. • Reduce the water in the recipe .
11.	Bread weight is very large and is too dense.	• Too much flour or lack of water. • There is too much fruit or too much whole wheat flour.	• Reduce flour or increase water. • Check water temperature.

12.	Middle parts are hollow after cutting the bread.	• Excessive water or yeast or no salt. • Water temperature is too high.	• Reduce water or yeast and check salt. • Check water temperature.
13.	Bread surface has a lot of dry powder.	• There are strong glutinous ingredients in the bread such as butter or bananas etc. • The mixture has been stirred inadequately or is short of water.	• Do not add strong glutinous ingredients into bread. • Check water content and mechanical construct of the bread maker.
14.	Crust is too thick and baking colour is too dark when making cakes or food with excessive sugar.	• The baking colour will become very dark because of high sugar levels.	• If baking colour is too dark for the recipe with excessive sugar, press Start/Stop to interrupt the programme for 5-10 minutes ahead of the intended finishing time. Before removing the bread you should keep the bread or cake in the bread pan for about 20 minutes with the cover closed.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to
www.andrewjamesworldwide.com
Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

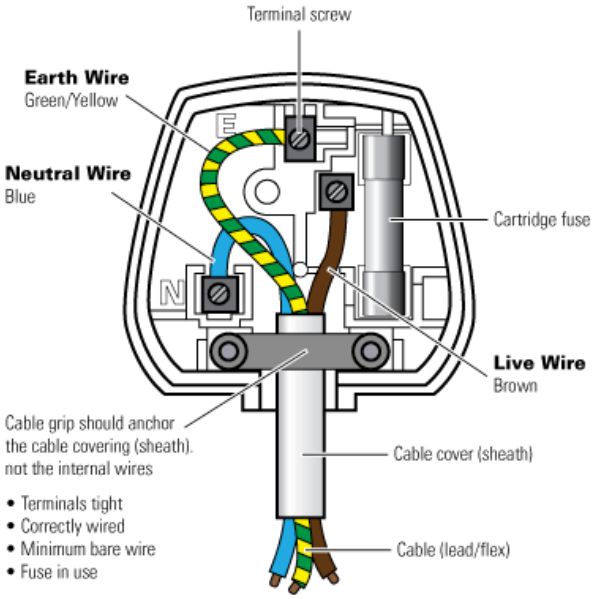
The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Electrical information

Please note:

It is extremely important that the wires or cores in the flex are connected to the correct terminals in the plug. If the colour of the mains lead of the appliance does not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The **Live** (**Brown**) wire connects to the right- most live (L) terminal nearest to the fuse.
- The **Neutral** (**Blue**) wire connects to the left-most neutral (N) terminal.
- The **Earth** (**Green and Yellow**) wire connects to the central, top most earthed (**E**) terminal.



Warning:

If the appliance is double insulated indicated by the double insulated symbol: ⧈

it should not have an earth wire or earth connection.

Plug

The plug must be protected by the correct AMP fuse; this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician.

Please note after replacing the fuse, ensure that the cover is correctly fitted back onto the plug. Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the plug and severed cable, it must be destroyed to prevent it from engaging into a socket.

If the supply cord is damaged it must be replaced by a service agent or a similarly qualified person in order to avoid a hazard.

All of our electrical appliances conform to pre-existing EC Directives 2006/95/EC (Low Voltage Directive) and 2004/108/EC (EMC Directives).

For further information please visit http://www.esc.org.uk/industry/product-safety/product-testing-screening/kitchen-appliances/

Disposal of the appliance

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

Correct disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return

your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Contact details

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